

First Courses



SALADS

SALAD ADD ON: Grilled prawns 9.00

MIXED FIELD GREENS GF	12.95
With house-made ginger, shaved fennel, Tamari vinaigrette	
DAYLIGHT FARMS BEET SALAD GF	14.95
Wild arugula, frisée, mandarin oranges, toasted pistachios, feta cheese, house-made lemon vinaigrette	
CAESAR SALAD	14.95
House-made Caesar dressing, garlic-toasted croutons, Parmigiano cheese	
SAM'S BLUE CRAB & SHRIMP LOUIS GF	26.95
Fuji apple, butter lettuce, cucumber, hard-cooked egg and our house-made Louis dressing	

SAM'S Oyster Bar

CAPTAINS' PLATTER	74.95
6 oysters, 6 chilled shrimp, Ahi tuna poke, lobster ceviche, blue crabmeat	
PRAWN COCKTAIL GF	13.95
With house-made cocktail sauce	
MAINE LOBSTER CEVICHE	21.95
In a tortilla shell with pineapple and passion fruit vinaigrette	
AHI TUNA POKE	17.50
Marinated with soy sauce, sesame oil, green onion	
SEAFOOD CEVICHE GF	15.95
Sweet shrimp, bay scallops, leche de tigre, avocado, jalapeño and cilantro	

PLEASE ASK YOUR SERVER WHICH OYSTERS ARE AVAILABLE TODAY

FANNY BAY	4.00/EA
British Columbia	
MARIN MIYAGI	4.00/EA
California	
KUMAMOTO	4.50/EA
California and Washington	
BEAU SOLEIL	4.50/EA
New Brunswick	

APPETIZERS

COLD SMOKED SALMON	14.00
Pickled cucumber, herbed cream cheese, toast points	
FRIED CALAMARI	15.95
With cocktail and tartar sauces	
CRISPY "MARYLAND STYLE" LUMP BLUE CRAB CAKE ...	15.25
Shaved fennel, frisée, rémoulade sauce	
BAKED OYSTERS ROCKEFELLER	16.95
Parmigiano, spinach, bread crumbs in the traditional style	
DAYBOAT SCALLOPS GF	17.50
Melted leeks and fennel, lemon butter sauce, kumquats, tiny greens	
ROASTED GARLIC CHILI PRAWNS GF	15.95
Feta cheese, roasted cherry tomatoes, chili flake, basil pesto Add linguini 6.00	
GNOCCHI	17.50
House-made gnocchi with wild mushroom cream sauce and Parmigiano	
SPICY POPCORN SHRIMP	14.95
With cocktail sauce	
GRILLED SPANISH OCTOPUS GF	17.95
Tomato braised cranberry beans, young arugula, Castelvetrano olives, citrus tapenade	
GRANDMA FLORA'S SAVORY MEATBALLS	12.50
Tomato sauce, Parmigiano, grilled sourdough	
STEAMED MEDITERRANEAN MUSSELS GF	19.95
In our delicious house-made marinara sauce Add linguini 6.00	
STEAMED MANILA CLAMS GF	19.95
Italian pancetta, leeks, chili flakes, fresh thyme Add linguini 6.00	

SAVORY SIDES

Old Bay Fries	7.00
Polenta Fries	7.00
Coleslaw GF	5.00
Roasted Garlic Mashed Potatoes GF	7.00
Sautéed Spinach with Almonds & Golden Raisins GF ..	8.00
Grilled Asparagus with Shaved Parmigiano GF	8.00
Grilled Artichoke Hearts with Basil Aioli GF	9.00

CHOWDERS & GUMBO

Sam's traditional chowders are made New England style, with clam broth, cream, clams, potatoes, smoked bacon, onion and thyme. We don't thicken our chowders with a ton of flour – so you can enjoy the natural ingredients in a lighter, creamy broth – enjoy! (Note: New England Clam Chowder is not gluten free).

NEW ENGLAND CHOWDER

Little Neck clams, Yukon Gold potatoes, smoked bacon, cream, bay leaf

MANHATTAN CHOWDER **GF**

Tomato-based Little Neck clam chowder with herbs, potatoes, vegetables

NEW ORLEANS STYLE GUMBO

Blue crab and Andouille sausage

CUP 6.95 | SMALL BOWL 10.95 | LARGE BOWL 15.50

GF GLUTEN FREE?

Look for the icon!

Some other items can be made gluten free. VEGETARIAN options are also available - just ask your server. There will be a charge of \$2.00 for substitutions. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Main Courses

DAILY FRESH CATCH

PETRALE SOLE GF	29.00
Brown butter fingerling potatoes, fennel, grilled asparagus, leek, and Meyer lemon butter sauce	
LOCAL HALIBUT GF	35.00
Creamy roasted cauliflower, baby spinach and chanterelle mushrooms	
KING SALMON GF	35.00
Wild mushrooms, sugar snap peas and escarole in a Dashi broth with basil aioli	
PACIFIC STRIPED BASS GF	36.50
Tomato braised cranberry beans, pepperonata and garlicky broccoli di ciccio	
WHOLE 1 ¼ LB. MAINE LOBSTER GF	AQ
Served in the shell with drawn butter and your choice of two delicious sides	
WHOLE DUNGENESS CRAB GF (WHEN AVAILABLE – PLEASE CHECK WITH YOUR SERVER)	AQ
Served steamed or chili-garlic roasted and served with drawn butter and choice of two sides	

HOUSE SPECIALTIES

SEAFOOD SPAGHETTI	26.95
Prawns, mussels, clams, fresh fish, octopus, spicy tomato sauce	
SHRIMP SCAMPI AND LINGUINI	24.95
White wine, garlic, butter & fresh herbs, served over linguine pasta	
PRAWNS STUFFED WITH LUMP BLUE CRAB	31.95
Wrapped in smoked bacon, and served with broccoli di Ciccio, garlic potato purée, horseradish cream sauce	
CIOPPINO GF	37.95
Savory shellfish stew with cracked Dungeness crab, prawns, mussels, clams, rock fish	
SEAFOOD PAELLA GF	38.95
Traditional Paella rice, with Dayboat scallops, prawns, mussels, clams	
LOBSTER CLAMBAKE FOR TWO (1 ¼ LB MAINE LOBSTER)	AQ
A taste of Cape Cod, with fresh Maine lobster, fresh corn-on-the-cob, mussels, clams, savory Andouille sausage and red potatoes. Served with clam chowder and coleslaw	
LOBSTER SPAGHETTI FOR TWO	AQ
A seafood feast of whole Maine lobster, prawns, mussels, octopus and clams in a spicy tomato sauce served over spaghetti	
CRISPY FRIED SHRIMP ROLL	17.95
Wild shrimp lightly battered and fried, with house-made lemon aioli. Served with spicy coleslaw and chips	
NAKED LOBSTER ROLL	30.95
Traditional Connecticut style, with delicious warmed lobster meat served "naked", lightly tossed with butter and celery	
DRESSED LOBSTER ROLL	30.95
Authentic Maine style, with delicious chilled lobster meat served "dressed", mixed with lemon aioli, celery and chives	

FROM THE LAND

½ LB. GRILLED HAMBURGER	15.95
On an artisan bun with Old Bay fries. Add sharp cheddar 1.00	
SPAGHETTI & MEATBALLS	17.95
Grandma Flora's house-made meatballs with Parmigiano cheese	
ROASTED HALF CHICKEN GF	24.50
Herb and lemon roasted with garlic mashed potatoes and grilled asparagus	
GRILLED NEW YORK STEAK GF	38.00
With Old Bay fries & salsa verde	
SLOW BRAISED BEEF SHORT RIB GF	27.95
Tomato braised cranberry beans, Swiss chard and a fresh herb gremolata	

FRIED PLATTERS

Served with Old Bay fries & coleslaw

FRIED SHRIMP	25.95
With Kona Big Wave beer batter	
FRIED SEAFOOD COMBINATION	37.95
Prawns, crab cake, calamari, pollock	
"MARYLAND STYLE" LUMP BLUE CRAB CAKES	31.95
Crispy fried, with coleslaw, Old Bay fries, rémoulade sauce	

Family Packs To-Go

CHILLED BLUE CRAB CAKES	6 FOR \$48 12 FOR \$96
GRANDMA FLORA'S MEATBALLS	6 FOR \$12 12 FOR \$24
COLD CHOWDER QUART	\$15 FOR RED OR WHITE